

# VIETNAMESE PHO SOUP

F MEDIUM

Last Modified: 01/01/2016

PREP: 1 Hr  
COOK: 3+ Hrs  
STOVETOP

SOUP-ASIAN

**MAKES 4 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
1	Package	Dried Rice Noodles	Soaked
12 Oz	Package	Fresh Bean Sprouts (Mung Beans)	
1/4	Cup	Sweet Thai Basil	Coarse Chop
1/4	Cup	Carrot Slivers	Thin Sliced
1/4	Cup	Red Onion Slivers	Thin Sliced
1	Bunch	Green Onions (Whites and Greens)	Thin Sliced
3/4	Pound	Sliced Meat of Choice (Near Frozen)	Paper Thin
4	14 1/2 Oz	Cans Chosen Stock (See Optional Versions Below)	

## PHO SPICE INGREDIENTS

2	Oz	Star Anise Pods (About 10)	Toasted
1	Medium	Daikon Radish (White)	Sliced
1/2	Whole	Cinnamon Stick	
2	Cloves	Fresh Garlic	Crushed
1	Medium	Yellow Onion	Quartered
1	Stalk	Celery	Coarse Chop
1	Whole	Carrot	Coarse Chop
2	Whole	Cloves	
3	Inch Piece	Fresh Ginger (Peeled)	Coarse Chop
1	Tbsp	Granulated Sugar	
1	Tbsp	Kosher Salt	
1	Tbsp	Fish Sauce (Three Crabs)	

## OPTIONAL VERSIONS

Pho Bo	Beef Stock & Raw Top Sirloin Steak
Pho Bo Chin	Beef Stock & Well done Top Sirloin Steak
Pho Bo Tai	Beef Stock & Rare Top Sirloin Steak
Pho Chai	VEGETARIAN - Vegetable Stock & Fresh Vegetables Use thin sliced Mushrooms & Tofu in place of Meats
Pho Ga Nac	Chicken Stock & Chicken Breast
Pho Binh Thuong	Chicken Stock & Chicken Dark Meat
Pho Hai San	Seafood Stock & Shrimp, Crab or Lobster No Cinnamon or Star Anise
Pho Heo	THICK Vegetable Stock & cooked Pork Add a splash of Vinegar & reduce the Stock to 1 can
Pho Muc	Seafood Stock & Squid or Clams No Cinnamon or Star Anise

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<b>MIX 'N MATCH SOUP EXTRAS</b>		
	Sriracha Hot Chili Sauce (Huy Fong)	To Taste
	Thinly Sliced Chili Peppers	To Taste
	Hoisin Sauce (Koon Chun)	To Taste
	Chili Garlic Sauce (Huy Fong)	To Taste
	Thinly Sliced Yellow Onion	To Taste
	Chopped Cilantro Leaves	To Taste
	Soy Sauce (Lee Kum Kee)	To Taste
	Mushroom Soy Sauce (Healthy Boy)	To Taste
	Chili Garlic Sauce (Huy Fong)	To Taste
	Sesame Oil (La Tourengelle)	To Taste
	Tamarind Sauce (KFI)	To Taste
	Lime Wedges	To Taste

<b>PREPARATION</b>	
<b>FACTOID</b>	Pronounced f'uh, this is an Authentic South Vietnamese Cuisine staple: A comforting, richly seasoned Clear Beef Broth which is traditionally ladled while VERY hot (NOT boiling - boiling clouds Broths) over Rice Noodles and thinly sliced Raw Beef Steak. The Vietnamese didn't consume much Beef until after the French Arrived. The name comes from a corruption of the French word "Feu" (Fire).
<b>FACTOID</b>	I was "put on" to the idea of this Soup by Chad & Melissa during our annual Christmas (2013) Celebration at Garry and Cathy's. Plus enjoying it for real at Ryan & Jacquelyn's Rehearsal Dinner. A Soup "based" on an excellent, extremely rich Broth, sort of along the lines of those traditional fantastic Japanese Ramen Recipes that are based upon an excellent Chicken Broth that takes a "true" Ramen Chef years to perfect. After much searching through many different recipes and reviews, I came up with these wonderful combinations.....
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Large Stock Pot &amp; Lid</li> <li>2) Aluminum Half Sheet Pan</li> <li>3) Large Saucepan</li> <li>4) Medium Saucepan &amp; Lid</li> <li>5) Large Roasting Pan</li> <li>6) Electric Meat Slicer</li> <li>7) Fine Wire Strainer</li> <li>8) Cheese Cloth Squares</li> <li>9) Small Non-Stick Skillet</li> </ol>
<b>PREP</b>	<b>STOCKS (+PHO SPICES)</b> <ol style="list-style-type: none"> <li>1) Lightly crush the Garlic Cloves and set them aside.</li> <li>2) Quarter the Yellow Onions and add them on top of the Garlic.</li> <li>3) Coarsely chop the Celery and add it on top of the Garlic.</li> <li>4) Coarsely chop the Carrots and add them on top of the Garlic.</li> <li>5) Toast the Star Anise Pods and set them aside.</li> <li>6) Slice the Daikon Radish and add them on top of the Star Anise.</li> </ol>
<b>FACTOID</b>	<b>REMEMBER</b> - Boiling a stock will make a cloudy Broth. Slow simmering it will make a clear Broth - You want this to be clear. BUT.....

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<b>1</b>	<b>BROTH:</b> Pour the cold Stock and Pho Spice ingredients into a large saucepan over medium high heat, bring it to a simmer, reduce the heat to medium and simmer it uncovered until reduced by 1/4 (about 2 hours) - the more you reduce it, the richer it becomes - BUT bear in mind that you need to end up with enough Broth to pour over your required servings.
<b>2</b>	<b>BROTH:</b> Place a cheesecloth square in a fine wire strainer. Pour the Broth through and discard any solids left in the strainer. Return the Soup Broth to the saucepan to keep it
<b>3</b>	<b>BROTH:</b> Add the Bean Sprouts, Thai Basil, Green Onion Whites, Carrot Shreds and Red Onion Slivers into the Soup Broth NOW.
<b>4</b>	<b>NOODLES:</b> Meanwhile, bring a medium saucepan of lightly salted water to a boil over medium high heat. Cook the Rice Noodles until soft, but not mushy, about 2 to 3 minutes (They will float when done). Stir often to prevent them from sticking together.
<b>MEATS</b>	Fully cook Lobster, Chicken, Pork & well done Beef. Crab meat is always pre-cooked. Shrimp, Clams, Mussels, Scallops, Squid & Beef should all be small sized & raw. Stir-Frying is a common cooking option.
<b>5</b>	<b>MEATS:</b> Meanwhile, using a meat slicer or a very sharp knife, slice the nearly frozen trimmed Meat paper thin across the grain. The Meat must be sliced thin enough to cook almost instantly. You do NOT want any red meat to darken, so slice it JUST prior to serving. Spread it out to allow it to warm slightly. Leave raw Seafoods whole as long as the pieces aren't too large to quickly cook.
<b>SERVE</b>	Place some hot Noodles into each bowl, and top with a few raw Beef Slices. Sprinkle the top with Green Onion Greens. Ladle the still hot as possible Broth over the Beef and Noodles in the bowl. Serve with any or all of the EXTRAS listed on the side for guests to add as toppings to their hearts content.